

UL 300 Express Terms
UL 300 Working Group Meeting March 23, 2005
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**EXPRESS TERMS
FOR
PROPOSED BUILDING STANDARDS
OF THE
OFFICE OF THE STATE FIRE MARSHAL (SFM)
REGARDING PROPOSED CHANGES TO
THE 2001 CALIFORNIA FIRE CODE
CALIFORNIA CODE OF REGULATIONS, TITLE 24, PART 9**

Legend for Express Terms

1. The SFM's proposed amendments are shown as *underlined italic font.*
 2. The SFM's proposed text to be repealed is shown in single ~~Strikeout~~.
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ARTICLE 10 – FIRE- PROTECTION SYSTEMS AND EQUIPMENT

SECTION 1005 - PROTECTION OF COMMERCIAL COOKING OPERATIONS

1005.1 Ventilating Hood and Duct Systems.

1005.2 Fire-extinguishing Systems.

1005.2.1 Where required.

1005.2.2 Type of system. Protection of commercial type cooking equipment protected by Type I Hood, shall be by means of an automatic fire extinguishing systems that is listed and labeled for its intended use as follows:

- 1) Wet chemical extinguishing system, complying with UL 300. All existing dry chemical and wet chemical extinguishing system shall comply with UL 300, no later than the second required servicing of the system following the effective date of this section or January 2008, which ever occurs first.
- 2) Carbon Dioxide extinguishing systems
- 3) Automatic Fire Sprinklers

All systems shall be installed in accordance with the California Mechanical Code, appropriate adopted standards, their listing and the manufacturers' installation instructions.

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1005.2.3 Extent of protection.

1005.2.3.1 General. The automatic fire-extinguishing system used to protect the Type 1 ventilation hoods and ducts and cooking appliances shall be installed to include cooking surfaces, deep-fat fryers, griddles, upright broilers, char-broilers, range tops, grills, and other commercial cooking equipment that produces grease-laden vapors. Protection shall also be provided for the enclosed plenum space within the hood above filters and exhaust ducts serving the hood.

1005.2.4 Automatic power, and fuel and ventilation shutoff.

1005.2.4.1 General. Automatic fire-extinguishing systems shall be interconnected to the fuel and power supply for the cooking equipment. The interconnection shall be arranged to automatically shut off all cooking equipment and electrical receptacles, which are located under the hood, when the system is actuated.

Shutoff valves or switches shall be of a type that requires a manual operation to reset.

1005.2.6 Manual system operation. A readily accessible manual activation device installed at an approved location shall be provided for ~~dry-chemical~~, wet chemical and carbon dioxide systems. The activation device is allowed to be mechanically or electrically operated. If the electrical power is used, the system shall be connected to a standby power system and a visual means shall be provided to show that the extinguishing system is energized. Instruction for operating the fire-extinguishing system shall be posted adjacent to manual activation devices.

1005.2.7 Portable fire extinguishers. Protection of commercial cooking operations shall comply with the requirements of the California Code of Regulations, Title 19, Division 1, Chapter 3.

~~A fire extinguisher listed and labeled for Class K fires shall be installed within 30 feet (9144 mm) of commercial food heat-processing equipment as measured along an unobstructed path of travel, in accordance with [For SFM]~~

~~**Exception:** Approved extinguishers utilizing other extinguishing agents that are compatible for use in the control of cooking grease fires.~~

1005.2.8 Operations and maintenance. The ventilation system in connection with hoods shall be operated at the required rate of air movement, and classified grease filters shall be in place when equipment under a kitchen grease hood is in use.

If grease extractors are installed, they shall be operated when the commercial-type cooking equipment is used.

Hoods, grease-removal devices, fans, ducts and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleanings shall be recorded, and records shall state the extent, time and date of cleaning. Such records shall be maintained on the premises.

Extinguishing systems shall be serviced at least every six months or after activation of the system. Inspection shall be by qualified individuals, and a Certificate of Inspection shall be forwarded to the chief upon completion.

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Fusible links and automatic fire sprinkler protecting commercial cooking equipment shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions and Article 91.

Exception: Frangible bulbs ~~need not be replaced annually.~~ shall be replaced in accordance with manufacture specification.

NOTE: The specific statutes authorizing the SFM to propose these new regulations as shown above relating to the protection of commercial cooking operations is as follows:

♦ *Health and Safety Code section 13114*

ARTICLE 91-CALIFORNIA STANDARDS

9101.1.1 National Standards Adopted by the State Fire Marshal (SFM). Standards as adopted by the SFM in California Building Code, Chapter 35 are duplicated here for ease of reference.

Whenever the Uniform Building Code refers to:

UBC Standard It shall be construed to mean:

9-1 NFPA 13

9-2 NFPA 14

9-3 NFPA 13R

9101.1.2 California State Fire Marshal (SFM) Standards.

9101.1.3 [For SFM] National Standards.

{FIX STANDARDS TO REFLECT THE 2001 EDITION NOT THE 2004 ANNUAL CYCLE}

NFPA 13, ~~1999~~ 2002 Edition, The Installation of Automatic Sprinkler Systems, as amended.
UL 199/199E
UL 300

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